



December 2014
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On the Gulch

A Newsletter For and About
City of Helena Employees



City Employees + Adopt-a-Family = Holiday Spirit!

Employee News

Congratulations to:

Ken Truesdell and Anne Jacobson on your retirement - you will both be missed!

Congratulations to Randy Ranalli, promoted to Sergeant with the Helena Police Department.

And welcome to:

New officers at the Helena Police Department -

Spencer Snelling, Meggin Stewart, and McLean Peterson

It's that time again - the time when we are grateful for our blessings. It's also time to be aware of the needs of members in our community.

Through our school resource officers, two Helena families were selected to be recipients of our Adopt-a-Family holiday program.

One couple has two children and another on the way, and recently took in a parent and two nephews. That makes soon to be five children in the house!

The other family is a mother, grandmother, and young girl. The mother and grandmother face serious health issues and are struggling to make ends meet.

That's where we come in! Not only

will some of the food collected during our competition with the county go to these families, we have gift tags in the administrative services office ready for city employees to fill and return.

Everything from toiletries to toys, bikes to clothing, snow boots to hats & gloves are represented for the families.

You may contact Cathy Jenkins at x8564 to donate to the Adopt-a-Family program this year.

The county seriously whooped us last year in the food drive, we can't let that happen again!

Please deliver your non-perishable items and/or cash donations to Loretta Burnham's office on the 4th floor of the city/county building.

Special Olympics Montana - Awards Ceremony



Want to make changes to your withholding? W-4 forms for 2015 are available on the city's intranet site:

<https://intranet.helenamt.gov/hr.html>



Smokey Joe's Cafe

January 6, 7:30

Get your tickets today at
www.helenaciviccenter.com

Yum! Pepperkoker! - Wait... What's Pepperkoker?

Pepperkoker is a Swedish gingerbread cookie used to build gingerbread houses. Plan to make the dough a day before you bake the cookies.

If you've ever wanted to make one from scratch, use this recipe because it's simple and perfect for rolling out those large pieces to bake. The Pan Handler downtown carries a gingerbread house cookie cutter kit so you don't have to measure and plan the structure. It's fun to crush Lifesaver candies to make stained glass windows in the walls of the house. Just use a small cookie cutter to make the shape, place aluminum foil on the cookie sheet under the window, and fill the window with the crushed candy before baking. Take a picture and share it here when you're done!

- 8 ounces butter
- 1 1/2 cups white sugar
- 1 tablespoon light corn syrup
- 1 egg
- 3 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- 2 teaspoons ground cloves
- 1/4 cup orange juice
- 2 teaspoons orange zest



1. In a large bowl, cream the butter and sugar. Stir in egg, corn syrup, orange juice, and orange zest. Sift together the flour, baking soda, cinnamon, ginger, and cloves; stir into the creamed mixture until combined. Wrap the dough ball in plastic wrap and refrigerate for 12 to 24 hours.
2. Remove dough from refrigerator 15 minutes before rolling out.
3. Preheat oven to 400 degrees F (190 degrees C).
4. Roll dough out to 1/8 inch thickness, and cut into shapes with cookie cutters. Bake for 8 to 10 minutes in the preheated oven. Cool cookies on wire racks.

Helena's Double Diamond Anniversary Gala

Looking for something special, fun and exciting to do on New Year's Eve?

Enjoy live music, dancing, special displays of historic images and 150th themed student projects in a historic location - the Consistory Shrine at 15 N Jackson Street. Tickets are \$50 and include appetizers, a champagne toast at midnight, a drink ticket, and access to the full cash bar. This is sure to be an evening to remember!

Sponsor tickets are also available to help cover event costs and support our nonprofit partners. Purchase tickets online at www.helenaareacommunityfoundation.org!